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Pecan Pie Cheesecake



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Really easy to make and super delicious, this dessert is fantastic for all seasons.



Ingredients

- 1 premade graham cracker pie crust
- 1 (8oz) package of [cream cheese](#), softened
- 4 large [eggs](#), divided
- 3/4 cup [sugar](#), divided
- 2 teaspoon [vanilla extract](#), divided
- 1/4 teaspoon [salt](#)
- 1 1/4 cups chopped [pecans](#)
- 1 cup [light corn syrup](#)

Instructions


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1. Beat cream cheese, 1 egg, 1/2 cup sugar, 1 teaspoon vanilla extract, and salt at medium speed with your electric mixer (prefer handheld) until smooth.
 2. Pour mixture into the pie crust and spread until even with spatula.
 3. Sprinkle evenly with the chopped pecans.
 4. Whisk together light corn syrup, remaining eggs, remaining sugar, and remaining vanilla extract, then pour mixture over the pecans.
 5. Place pie on baking sheet.
 6. Bake at 350 F on lowest rack of oven for 50 to 55 minutes or until pie sets. Cool on wire rack at least 1 hour or until completely cool.

Notes

Can be served immediately, but MUCH better chilled. Will keep in the fridge for several days.

Categories

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